

MENU
Vegetables, Starters & Soup

Soup and Sandwich **6**

Ask about our soup and sandwich special of the day!

Fire Roasted Veg Plate **6**

Roasted Carrots, Zucchini, Tomato, Red Onions, Scallions, Red Peppers, Broccoli, Mushrooms, White Bean puree

Warm Butternut Squash Salad **6**

Roasted Butternut Squash, Greens, Quinoa, Cranberries, Berries, Citrus

Plates, Bowls & Sandwiches

Apache Power Bowl **9**

Braised Venison, Heirloom Beans, Grains, Blue Corn Hominy, Mixed Greens Chimayo Vinaigrette with Baby Bun'di'tunneh and chili

Tha Show Guy **8**

Grilled sliced ham, turkey and sharp cheddar with tomato, shaved lettuce, red onion, pickles, chipotle mayo on a roll, with roasted potatoes and mixed greens

Roasted Salmon & Quinoa **9**

Red & White Quinoa, Tomatoes, Avocado, Marinated Cucumbers, Winter Squash, Mixed Greens & Agave Chipotle Dressing

Bundi'tunneh Steak Sandwich **9**

Apache Racket Bread, Grilled Steak, and Green Chili, with roasted potatoes and mixed greens

Chilaquiles **8**

Fried sunny egg, red chili, corn tortillas, onions, cheddar, cilantro, pickled shallots, lime crema House made queso fresco

Thank you for supporting Recovery Culture & Indigenous Food Sovereignty!
Café Gozhóó Service Team

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

BREAKFAST
 “Kick back for a minute...”

	Mkt.
Ask about our changing breakfast special! Frequently changing breakfast specials to brighten the day!	
Chilaquiles <i>Fried sunny egg, red chili, corn tortillas, onions, cheddar, cilantro, pickled shallots, lime crema and house made queso fresco</i>	9
Café Omelet <i>Ham, basil pesto, cheddar with roasted potatoes and farm greens</i>	6
Café Breakfast <i>Two eggs, roasted potatoes, farm greens, roasted tomato, Avocado, hot chili and toast</i>	8
Oats and Grains <i>Half Oatmeal and Half Quinoa, cranberries, fruit and granola</i>	6
Kids Scrambled Eggs and Fruit <i>2 eggs scrambled, toast and fruit</i>	4
<u>Grab N Go / BREAKFAST</u>	
Grilled Burrito w/ Green Chili <i>Potatoes, Eggs, Roasted Green Chili, Pinto beans, and sausage</i>	6
Café Breakfast Burrito <i>Potatoes, Scrambled Eggs, Avocado, Charred Tomato Salsa</i>	5
Gozhoo Itbii Wrap <i>Potatoes, scrambled eggs, ham, spinach</i>	4
Berry Citrus Smoothie <i>Berries, seasonal fruit, quinoa, dates, banana, orange, mint Greek yogurt</i>	4

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